ELSEVIER

Food Chemistry 71 (2000) I–XV

Food Chemistry

www.elsevier.com/locate/foodchem

Food Chemistry

Papers Published in Volumes 68–71

Volume 68 Number 1

GENERAL PAPERS

1 Antioxidant effect of aqueous extracts from wheat based ready-to-eat breakfast cereals
A. BAUBLIS, E.A. DECKER, F.M. CLYDESDALE (USA)

7 Lipid occurrence, distribution and degradation to flavour volatiles during tea processing
R. RAVICHANDRAN, R. PARTHIBAN (India)

15 Functional properties of dietary fibre prepared from defatted rice bran
A. ABDUL-HAMID, Y.S. LUAN (Malaysia)

21 A critical appraisal of the kinetic model for the Maillard browning of glucose with glycine
L.P. LEONG, B.L. WEDZICHA (UK)

29 Iron and citrate interactions with hen egg white lysozyme
T. CROGUENNEC, F. NAU, D. MOLLE, Y. Le GRAET, G. BRULE (France)

37 Manganese in pineapple juices
J.K. BEATTIE, T.N. QUOC (Australia)

41 The chemical composition of "Multimistura" as a food supplement
M.S. MADRUGA, F.S. CAMARA (Brazil)

45 Sweetness chemoreception theory and sweetness transduction
S.C. EGGERS (Ireland), T.E. ACREE, R.S. SHALLENBERGER (USA)

51 Effect of free-range rearing and α-tocopherol and copper supplementation on fatty acid profiles and susceptibility to lipid oxidation of fresh meat from Iberian pigs
R. CAVA, J. VENTANAS, J.F. TEJEDA, J. RUIZ, T. ANTEQUERA (Spain)

61 Quality characteristics of low-fat beef patties formulated with modified corn starch and water
A.H. KHALIL (Egypt)

69 Nutritional composition of edible seaweed *Gracilaria changgi*
M.H. NORZIAH, C.Y. CHING (Malaysia)

77 Chemical and fatty acid composition of meat and liver of wild ducks (*Anas platyrhynchos*)
Á. COBOS, A. VEIGA, O. DÍAZ (Spain)

81 Antioxidant and radical scavenging activities of polyphenols from apple pomace
Y. LU, L.Y. FOO (New Zealand)

87 Proximate and mineral composition of some processed traditional and popular Indian dishes
N.N. PRASAD, M. SIDDALINGASWAMY, P.M. PARAMESWARIAH, K. RADHAKRISHNA, R.V. RAO, K.R. VISWANATHAN, K. SANTHANAM (India)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

95 Copper, iron and zinc determinations in human milk using FAAS with microwave digestion
M.D. SILVESTRE, M.J. LAGARDA, R. FARRÉ, C. MARTÍNEZ-COSTA, J. BRINES (Spain)

101 Colour and stability of the six common anthocyanidin 3-glucosides in aqueous solutions
L. CABRITA, T. FOSSEN, O.M. ANDERSEN (Norway)

109 Separation of catechins from green tea using carbon dioxide extraction
C.J. CHANG, K.-L. CHIU, Y.-L. CHEN, C.-Y. CHANG (ROC)

115 Isocratic elution system for the determination of catechins, caffeine and gallic acid in green tea using HPLC
H. WANG, K. HELLIWELL (UK), X. YOU (China)

123 Bibliography of analytical, nutritional and clinical methods

131 Book reviews

I Calendar

Volume 68 Number 2

RAPID COMMUNICATION

133 Separation of soluble selenium compounds in different fish species
G. ÖNNING (Sweden)

GENERAL PAPERS

141 Chemical and sensory evaluation of germinated cowpeas (*Vigna unguiculata*) and their products
A.C. UWAEGBUTE, C.U. IROEGBU, O. EKE (Nigeria)

147 The recovery of protein hydrolysate during enzymatic isolation of chitin from shrimp *Crangon crangon* processing discards
J. SYNOWIECKI, N.A.A.Q. AL-KHATEEB (Poland)

153 Immobilization of *Rhizopus japonicus* lipase on Celite and its application for enrichment of docosahexaenoic acid in soybean oil
S.K. KHARE (India), M. NAKAJIMA (Japan)

159 Effects of extrusion and traditional processing methods on antinutrients and in vitro digestibility of protein and starch in faba and kidney beans
R. ALONSO, A. AGUIRRE, F. MARZO (Spain)

167 Aroma profile development of intermediate chocolate products
I. Volatile constituents of block-milk
S. MURESAN, M.A.J.L. EILLEBRECHT, T.C. DE RIJK, H.G. DE JONGE, T. LEGUIJT, H.H. NIJHUIS (The Netherlands)

175 Influence of the addition of antioxidants in vivo on the fatty acid composition of fish fillets
L.S. SANT'ANA, J. MANCINI-FILHO (Brazil)

179 Studies on the physicochemical properties of inulin and inulin oligomers
S. DE GENNARO (Italy), G.G. BIRCH, S.A. PARKE (UK), B. STANCHER (Italy)

185 Indian wheat cultivars: their carbohydrate profile and its relation to tandoori roti quality
D.C. SAXENA, P.V. SALIMATH, P.H. RAO (India)

191 Hydroperoxide formation in rapeseed oil encapsulated in a glassy food model as influenced by hydrophilic and lipophilic radicals
V. ORLIEN, A.B. ANDERSEN, T. SINKKO, L.H. SKIBSTED (Denmark)

201 Effects of different preservative treatments on the chemical changes of pounded white yam (*Dioscorea rotundata*) in storage at 28±2°C
S.E. OMONIGHO, M.J. IKENEBOMEH (Nigeria)

SHORT COMMUNICATION

211 Effect of cooking on anti-nutritional factors and in vitro protein digestibility (IVPD) of faba bean grown with different nutritional regimes
E.A.E. ELSHEIKH, I.A. FADUL, A.H. EL TINAY (Sudan)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

213 The UK food data-base for vitamin K and why we need it
M.J. SHEARER, C. BOLTON-SMITH (UK)

219 Rapid and simple HPLC analysis of vitamin K in food, tissues and blood
E. JAKOB, I. ELMADFA (Austria)

223 Quality of vitamin K analysis and food composition data in Finland
V. PIIRONEN, T. KOIVU (Finland)

227 Effect of heat treatment on camel milk proteins with respect to antimicrobial factors: a comparison with cows' and buffalo milk proteins
E.I. ELAGAMY (Egypt)

233 The use of acid hydrolysis for extracting minerals from shellfish for thermoluminescence detection of irradiation
L.A. CARMICHAEL, D.C.W. SANDERSON (UK)

239 Factors affecting sample preparation in the gas chromatographic determination of plant sterols in whole wheat flour
J. TOIVO, A.-M. LAMPI, S. AALTO, V. PIIRONEN (Finland)

247 Bibliography of analytical, nutritional and clinical methods

I Calendar

Volume 68 Number 3

GENERAL PAPERS

253 Egyptian raw cane sugar quality in relation to refining requirements
S.I. EL-SYIAD (Egypt)

259 Covalent immobilization of α-amylase onto poly(2-hydroxyethyl methacrylate) and poly(styrene-2-hydroxyethyl methacrylate) microspheres and the effect of Ca^{2+} ions on the enzyme activity
H. TÜMTÜRK, S. AKSOY, N. HASIRCI (Turkey)

267 Stability of heterocyclic amines during heating
C.P. CHIU, B.H. CHEN (Taiwan)

273 Partial chemical composition of bambara pea [*Vigna subterranea* (L.) *Verde*]
S.R. MINKA (Cameroon), M. BRUNETEAU (France)

277 Isolation of collagen from fish waste material — skin, bone and fins
T. NAGAI, N. SUZUKI (Japan)

283 Virgin olive oil odour notes: their relationships with volatile compounds from the lipoxygenase pathway and secoiridoid compounds
F. ANGEROSA, R. MOSTALLINO, C. BASTI, R. VITO (Italy)

289 Effect of refrigerated storage on muscle lipid quality of sea bass (*Dicentrarchus labrax*) fed on diets containing different levels of vitamin E
M. PIRINI, P.P. GATTA, S. TESTI, G. TRIGARI, P.G. MONETTI (Italy)

295 Folate retention in selected processed legumes
J. DANG, J. ARCOT, A. SHRESTHA (Australia)

299 Effects of heating conditions and additives on the formation of heterocyclic amines with reference to aminocarbolines in a meat juice model system
K. SKOG (Sweden), A. SOLYAKOV (Russia), M. JÄGERSTAD (Sweden)

309 In vitro degradation of aflatoxin B_1 by horse radish peroxidase
C. DAS, H.N. MISHRA (India)

315 Beta-glucans in edible mushrooms
P. MANZI, L. PIZZOFERRATO (Italy)

319 Kinetic compensation effect in depolymerisation of food polysaccharides
V.M.-F. LAI, C.-Y. LII, W.-L. HUNG, T.-J. LU (Taiwan)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

327 Determination of pectin degree of esterification by diffuse reflectance Fourier transform infrared spectroscopy
R. GNANASAMBANDAM, A. PROCTOR (USA)

333 Gas chromatography mass spectral analysis of free and glycosidically bound volatile compounds from *Juniperus oxycedrus* L. growing wild in Croatia
M. MILOS, A. RADONIC (Croatia)

339 A comparison of solid-phase microextraction (SPME) fibres for measurement of hexanal and pentanal in cooked turkey
N.P. BRUNTON, D.A. CRONIN, F.J. MONAHAN, R. DURCAN (Ireland)

347 Mineral composition of two walnut cultivars originating in France and California
F. LAVEDRINE, A. RAVEL, A. VILLET, V. DUCROS, J. ALARY (France)

353 Quantification of synthetic phenolic antioxidants in liver pâtés
O. PINHO, I.M.P.L.V.O. FERREIRA, M.B.P.P. OLIVEIRA, M.A. FERREIRA (Portugal)

359 Nutritive evaluation on chemical components of leaves, stalks and stems of sweet potatoes (*Ipomoea batatas poir*)
H. ISHIDA, H. SUZUNO, N. SUGIYAMA, S. INNAMI, T. TADOKORO, A. MAEKAWA (Japan)

369 Bibliography of analytical, nutritional and clinical methods

I Calendar

III Announcment

Volume 68 Number 4

RAPID COMMUNICATION

375 Gustatory responses of pigs to various natural and artificial compounds known to be sweet in man
D. GLASER, M. WANNER (Switzerland), J.M. TINTI, C. NOFRE (France)

REVIEW

387 Pervaporation: a useful tool in food analysis
J. AMADOR-HERNÁNDEZ, M.D. LUQUE DE CASTRO (Spain)

GENERAL PAPERS

395 Changes in quality of sugar-cane juice upon delayed extraction and storage
S. YUSOF, L.S. SHIAN, A. OSMAN (Malaysia)

403 Bone-bound enzymes for food industry application
C. CARPIO, P. GONZÁLEZ (Uruguay), J. RUALES (Ecuador), F. BATISTA-VIERA (Uruguay)

411 Characterisation of some nutritional constituents of melon (*Cucumis melo* hybrid AF-522) seeds
M.L.S. DE MELO, N. NARAIN, P.S. BORA (Brazil)

415 Accumulation of heavy metals in some edible mushrooms from Turkey
A. DEMIRBAŞ (Turkey)

421 Characterization of the seed proteins of velvet bean (*Mucuna pruriens*) from Nigeria
J. MACHUKA (UK)

429 Evaluation of taste compounds in water-soluble extract of goat cheeses
C. SALLES, C. HERVÉ, C. SEPTIER, D. DEMAIZIÈRES, I. LESSCHAEVE, S. ISSANCHOU, J.L. LE QUÉRÉ (France)

437 Characteristics of spelt wheat products and nutritional value of spelt wheat-based bread
G. BONAFACCIA, V. GALLI, R. FRANCISCI, V. MAIR (Italy), V. SKRABANJA, I. KREFT (Slovenia)

443 Purification of *trans*-astaxanthin from a high-yielding astaxanthin ester-producing strain of the microalga *Haematococcus pluvialis*
J.-P. YUAN, F. CHEN (Hong Kong)

449 Improving emulsifying activity of ε-polylysine by conjugation with dextran through the Maillard reaction
Y.-T. HO, S. ISHIZAKI, M. TANAKA (Japan)

457 Antioxidant activity of phenolics extracted from *Olea europaea* L. leaves
O. BENAVENTE-GARCÍA, J. CASTILLO, J. LORENTE, A. ORTUÑO, J.A. DEL RIO (Spain)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

463 Nutritional element analysis in infant formulas by direct dispersion and inductively coupled plasma-optical emission spectrometry
K.M. HUA, M. KAY, H.E. INDYK (New Zealand)

471 The relative contributions of vitamin C, carotenoids and phenolics to the antioxidant potential of fruit juices
P.T. GARDNER, T.A.C. WHITE, D.B. MCPHAIL, G.G. DUTHIE (UK)

475 Automated HPLC analysis of glutathione and thiol-containing compounds in grape juice and wine using pre-column derivatization with fluorescence detection
S.K. PARK (South Korea), R.B. BOULTON, A.C. NOBLE (USA)

481 HPLC/diode-array applied to the thermal degradation of trigonelline, nicotinic acid and caffeine in coffee
S. CASAL, M. BEATRIZ OLIVEIRA, M.A. FERREIRA (Portugal)

487 Book Reviews

489 Calendar

491 Contents of Volume 68

Volume 69 Number 1

GENERAL PAPERS

1 Lipid peroxidation, o-diphenolase, superoxide dismutase and catalase profile along the three physiological regions of Dioscorea rotundata Poir cv Omi
G.K. ISAMAH, S.O. ASAGBA, A.E. THOMAS (Nigeria)

5 Immobilization of invertase attached to a granular dimer acid-co-alkyl polyamine
H. TÜMTÜRK, F. ARSLAN, A. DISLI, Y. TUFAN (Turkey)

11 Pigment change of freeze-dried carotenoid powder during storage
Y.C. TANG, B.H. CHEN (Taiwan)

19 Proteolytic specificity of elastase on bovine α_{s1}-casein
T. CONSIDINE, Á. HEALY, A.L. KELLY, P.L.H. MCSWEENEY (Ireland)

27 Conjugated linoleic acid concentration as affected by lactic cultures and additives
T.Y. LIN (Taiwan)

33 Anthocyanin trisaccharides in blue berries of *Vaccinium padifolium*
L. CABRITA, N. Å. FRØYSTEIN, Ø. M. ANDERSEN (Norway)

37 The compositional quality and sensory properties of virgin olive oil from a new olive cultivar — I-77
A. RANALLI, G. MODESTI, M. PATUMI, G. FONTANAZZA (Italy)

47 Standardisation of the chromatic characteristics of sobretablas wine macerates obtained by an accelerated ageing technique using heating and oak shavings
L. MONEDERO, M. OLALLA, M. VILLALÓN, H. LÓPEZ-GARCIA, M.C. LÓPEZ (Spain)

55 Compositional variation of olive fruit during ripening
C. NERGIZ, Y. ENGEZ (Turkey)

61 Level of single bioactive phenolics in red wine as a function of the oxygen supplied during storage
M. CASTELLARI, L. MATRICARDI, G. ARFELLI, S. GALASSI, A. AMATI (Italy)

69 Effects of fruit acidity and storage conditions on the rate of degradation of azinphos methyl on apples and lemons
P.E. ATHANASOPOULOS, C. PAPPAS (Greece)

73 A procedure for the manufacture of goat milk cheese with controlled-microflora by means of high hydrostatic pressure
A.J. TRUJILLO, B. GUAMIS, C. CARRETERO (Spain)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

81 Extraction and ESI–CID–MS/MS analysis of myoglobins from different meat species
E. PONCE-ALQUICIRA (Mexico), A.J. TAYLOR (UK)

87 Development of an improved procedure for extraction and quantitation of safranal in stigmas of Crocus sativus L. using high performance liquid chromatography
A.V. LOSKUTOV, C.W. BENINGER, G.L. HOSFIELD, K.C. SINK (USA)

97 Monitoring of volatile bases in fish sample headspace using an acidochromic dye
M. LOUGHRAN, D. DIAMOND (Ireland)

105 Improved separation of sucrose ester isomers using gradient high performance liquid chromatography with evaporative light scattering detection
M.H. MOH, T.S. TANG, G.H. TAN (Malaysia)

111 Bibliography of analytical, nutritional and clinical methods

I Calendar

Volume 69 Number 2

RAPID COMMUNICATION

119 Kinetics and equilibria of tea infusion, Part 15. Transport of caffeine across a teabag membrane in a modified rotating diffusion cell
M. SPIRO, D. JAGANYI (UK)

LETTER TO THE EDITOR

125 Pro-vitamin A carotenoid conversion factors: retinol equivalents — fact or fiction?
K.J. SCOTT (UK), D. RODRIQUEZ-AMAYA (Brazil)

GENERAL PAPERS

129 Effect of starch-lipids inclusion complex formation on functional properties of flour in tandoori roti
N. SINGH, K. KAUR, H. SINGH, H. SINGH (India)

135 Evaluation of antioxidant activity of some plant extracts and their application to ground beef patties
E.H. MANSOUR, A.H. KHALIL (Egypt)

143 Antioxidant properties of components extracted from puccoon (*Lithospermum erythrorhizon* Sieb. et Zucc.)
X.C. WENG, G.Q. XIANG, A.L. JIANG, Y.P. LIU, L.L. WU, X.W. DONG, S. DUAN (People's Republic of China)

147 Relationship between the degree of milling, ash distribution pattern and conductivity in brown rice
N. SINGH, H. SINGH, K. KAUR, M. SINGH BAKSHI (India)

153 Functional properties and in vitro digestibility of almond (*Prunus dulcis* L.) protein isolate
K.W.C. SZE-TAO, S.K. SATHE (USA)

161 Thermal behavior and hydration properties of yeast proteins from *Saccharomyces cerevisiae* and *Kluyveromyces fragilis*
M.A. OTERO (Cuba), J.R. WAGNER (Argentina), M.C. VASALLO, L. GARCÍA (Cuba), M.C. AÑÓN (Argentina)

167 Antioxidant activity of selected essential oil components in two lipid model systems
G. RUBERTO, M.T. BARATTA (Italy)

175 Carbohydrates and their degrading enzymes from native and malted finger millet (Ragi, *Eleusine coracana*, Indaf-15)
M. NIRMALA, M.V.S.S.T. SUBBA RAO, G. MURALIKRISHNA (India)

181 Water activity and Hunter colour values of beef patties extended with Samh (*Mesembryanthemum forsskalei* Hochst) flour
E.A. ELGASIM, M.S. AL-WESALI (Saudi Arabia)

187 Characteristics of raspberry (*Rubus idaeus* L.) seed oil
B.D. OOMAH (Canada), S. LADET (France), D.V. GODFREY (Canada), J. LIANG (People's Republic of China), B. GIRARD (Canada)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

195 Characterization of chorizo de Pamplona: instrumental measurements of colour and texture
O. GIMENO, D. ANSORENA, I. ASTIASARÁN, J. BELLO (Spain)

201 The analysis of pantothenic acid in milk and infant formulas by HPLC
D.C. WOOLLARD, H.E. INDYK (New Zealand), S.K. CHRISTIANSEN (USA)

209 Trans fatty acid content of a selection of foods in Argentina
M. TAVELLA, G. PETERSON, M. ESPECHE, E. CAVALLERO, L. CIPOLLA, L. PEREGO (Argentina), B. CABALLERO (USA)

215 Detection of fruit juice authenticity using pyrolysis mass spectroscopy
F. GARCIA-WASS, D. HAMMOND, D.S. MOTTRAM, C.S. GUTTERIDGE (UK)

221 Bibliography of analytical, nutritional and clinical methods

I Calendar

III Erratum

Volume 69 Number 3

RAPID COMMUNICATION

229 On the roles of protein and starch in the aging of non-waxy rice flour
C.H. TEO, A. Abd. KARIM, P.B. CHEAH, M.H. NORZIAH, C.C. SEOW (Malaysia)

GENERAL PAPERS

237 Influence of NaCl addition on the properties of emulsions formed with commercial calcium caseinate
A. YE, M. SRINIVASAN, H. SINGH (New Zealand)

245 Neotame: discovery, properties, utility
C. NOFRE, J.-M. TINTI (France)

259 Relationships of the minerals and fatty acid contents in processed turkey meat products
M.M.C. FERREIRA, M.A. MORGANO, S.C.N. DE QUEIROZ, D.M.B. MANTOVANI (Brazil)

267 Biogenic amines in traditional alcoholic beverages produced in Nigeria
O.O. LASEKAN, W.O. LASEKAN (Nigeria)

273 A review of trace element concentrations in edible mushrooms
P. KALAČ, L. SVOBODA (Czech Republic)

283 Processing and characterization of carob powder
A.K. YOUSIF, H.M. ALGHZAWI (Jordan)

289 Separation and quality of fish oil from precooked and non-precooked tuna heads
S. CHANTACHUM, S. BENJAKUL, N. SRIWIRAT (Thailand)

295 NMR and DSC studies during thermal denaturation of collagen
A. ROCHDI, L. FOUCAT, J.-P. RENOU (France)

301 Effect of rosemary and sage extracts on frying performance of refined, bleached and deodorized (RBD) palm olein during deep-fat frying
Y.B. CHE MAN, I. JASWIR (Malaysia)

309 Changes in biogenic amine concentrations during sauerkraut storage
P. KALAČ, J. ŠPIČKA, M. KŘÍŽEK, T. PELIKÁNOVÁ (Czech Republic)

315 Presence of ubiquitin in bovine post-mortem cardiac muscle
M. SEKIKAWA, K. SHIMADA, M. FUKUSHIMA, T. ISHIKAWA, J. WAKAMATSU, M. MIKAMI (Japan)

319 Retention of sulfur flavours by food matrix and determination of sensorial data independent of the medium composition
L. GIJS, G. PIRAPREZ, P. PERPÈTE (Belgium), E. SPINNLER (France), S. COLLIN (Belgium)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

331 Dietary intake of organophosphate pesticides in Kuwait
W.N. SAWAYA, F.A. AL-AWADHI, T. SAEED, A. AL-OMAIR, A. HUSAIN, N. AHMAD, H. AL-OMIRAH, S. AL-ZENKI, S. KHALAFAWI, J. AL-OTAIBI, H. AL-AMIRI (Kuwait)

339 Determination of carbohydrates in food samples by capillary electrophoresis with indirect UV detection
T. SOGA (Japan), M. SERWE (Germany)

345 A direct method for the determination of selenium and lead in cow's milk by differential pulse stripping voltammetry
R. İNAM, G. SOMER (Turkey)

351 Bibliography of analytical, nutritional and clinical methods

I Calendar

Volume 69 Number 4

Special Issue: New Developments in Guaranteeing the Optimal Sensory Quality of Meat

FOREWORD

355 New developments in guaranteeing the optimal sensory quality of meat
F. TOLDRÁ (Spain), D.J. TROY (Ireland)

GENERAL PAPERS

357 Historical perspectives and current aspects of pork meat quality in the USA
R.G. CASSENS (USA)

365 Isolation and identification of proteolytic fragments from TCA soluble extracts of bovine *M. longissimus dorsi*
S. STOEVA, C.E. BYRNE (Germany), A.M. MULLEN, D.J. TROY (Ireland), W. VOELTER (Germany)

371 Nitrogen compounds as potential biochemical markers of pork meat quality
M. FLORES, V.-J. MOYA, M.-C. ARISTOY, F. TOLDRÁ (Spain)

379 Standardisation and application of a semi-quantitative SDS-PAGE method for measurement of myofibrillar protein fragments in bovine longissimus muscle
Ú. CASSERLY, M.-T. MOONEY, D.J. TROY (Ireland)

387 The use of muscle enzymes as predictors of pork meat quality
F. TOLDRÁ, M. FLORES (Spain)

397 The use of gene technology for optimal development of pork meat quality
A.G. DE VRIES, L. FAUCITANO (UK), A. SOSNICKI (USA), G.S. PLASTOW (UK)

407 Pre-rigor conditions in beef under varying temperature- and pH-falls studied with rigometer, NMR and NIR
E. TORNBERG, M. WAHLGREN (Sweden), J. BRØNDUM, S.B. ENGELSEN (Denmark)

419 Muscle characterisation by NMR imaging and spectroscopic techniques
W. LAURENT, J.M. BONNY, J.P. RENOU (France)

427 Prediction of beef quality attributes from early post mortem near infrared reflectance spectra
R. RØDBOTTEN, B.N. NILSEN, K.I. HILDRUM (Norway)

437 Application of texture image analysis for the classification of bovine meat
O. BASSET, B. BUQUET, S. ABOUELKARAM, PHILIPPE DELACHARTRE, J. CULIOLI (France)

447 Effects of muscle texture on ultrasonic measurements
S. ABOUELKARAM, K. SUCHORSKI, B. BUQUET, P. BERGE, J. CULIOLI, P. DELACHARTRE, O. BASSET (France)

457 Bias and future trends of pig carcass classification methods
M. GISPERT, P. GOU, A. DIESTRE (Spain)

461 Preliminary analysis of amino acids at various locations along the *M. longissimus dorsi* in aged beef
A.M. MULLEN (Ireland), S. STOEVA, K. LAIB, G. GRUEBLER, W. VOELTER (Germany), D.J. TROY (Ireland)

351 Bibliography of analytical, nutritional and clinical methods

I Papers published in Volume 69

V Calendar

Volume 70 Number 1

RAPID COMMUNICATION

1 Sweetness of bulk sweeteners in aqueous solution in the presence of salts
D. KILCAST, M.-O. PORTMANN, B.E. BYRNE (UK)

GENERAL PAPERS

9 Trace element levels in some kinds of dates
A.E. MOHAMED (Egypt)

13 Nutritional and short term toxicological evaluation of Perilla seed oil
T. LONGVAH, Y.G. DEOSTHALE, P. UDAY KUMAR (India)

17 Scavenging of reactive-oxygen species and DPPH free radicals by extracts of borage and evening primrose meals
M. WETTASINGHE, F. SHAHIDI (Canada)

27 Quality characteristics of sharpsnout sea bream (*Diplodus puntazzo*) from different intensive rearing systems
E. ORBAN, G. DI LENA, A. RICELLI, F. PAOLETTI, I. CASINI, L. GAMBELLI, R. CAPRONI (Italy)

33 The effect of gel composition on the adsorption of invertase on poly(acrylamide/maleic acid) hydrogels
F. ARSLAN, H. TÜMTÜRK, T. ÇAYKARA, M. ŞEN, O. GÜVEN (Turkey)

39 In vitro estimation of iron and zinc dialysability from vegetables and composite dishes commonly consumed in Italy: effect of red wine
M. LUCARINI, G. DI LULLO, M. CAPPELLONI, G. LOMBARDI-BOCCIA (Italy)

45 Residual cyanogens, chemical composition and aflatoxins in cassava flour from Tanzanian villages
Y.C. MUZANILA (Tanzania), J.G. BRENNAN, R.D. KING (UK)

51 Effect of heat treatment on the rennet clotting time of goat and cow milk
V. ALLOGGIO, F. CAPONIO, A. PASQUALONE, T. GOMES (Italy)

57 Risk of increased aluminium burden in the Indian population: contribution from aluminium cookware
NEELAM, M.S. BAMJI, M. KALADHAR (India)

63 Molecular species of triacylglycerols in the seed coats of soybeans (*glycine max* L.) following microwave treatment
H. YOSHIDA, S. TAKAGI, Y. HIRAKAWA (Japan)

71 The effect of added salts on the viscoelastic properties of fish skin gelatin
A.I. SARABIA, M.C. GÓMEZ-GUILLÉN, P. MONTERO (Spain)

77 Chemical and sensorial changes in milk pasteurised by microwave and conventional systems during cold storage
E. VALERO, M. VILLAMIEL, J. SANZ, I. MARTÍNEZ-CASTRO (Spain)

83 Functional properties and nutritional quality of acetylated and succinylated mung bean protein isolate
T.A. EL-ADAWY (Egypt)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

93 Determination of oligosaccharides in Brazilian honeys of different botanical origin
J.M. DA COSTA LEITE, L.C. TRUGO, L.S.M. COSTA, L.M.C. QUINTEIRO, O.M. BARTH, V.M.L. DUTRA, C.A.B. DE MARIA (Brazil)

99 Representativeness of coffee aroma extracts: a comparison of different extraction methods
C. SARRAZIN (Switzerland), J.-L. LE QUÉRÉ (France), C. GRETSCH, R. LIARDON (Switzerland)

107 Effect of domestic processing methods on the starch, non-starch polysaccharides and in vitro starch and protein digestibility of three varieties of rice with varying levels of amylose
R. SAGUM, J. ARCOT (Australia)

113 Multi-way chemometrics for mathematical separation of fluorescent colorants and colour precursors from spectrofluorimetry of beet sugar and beet sugar thick juice as validated by HPLC analysis
D. BAUNSGAARD, C.A. ANDERSSON, A. ARNDAL, L. MUNCK (Denmark)

123 Bibliography of analytical, nutritional and clinical methods

I Calendar

Volume 70 Number 2

RAPID COMMUNICATION

131 Structural characteristics of arabinoxylan in barley, malt, and beer
J.-Y. HAN (USA)

GENERAL PAPERS

139 Effect of transglutaminase treatment on the functional properties of native and chymotrypsin-digested soy protein
E.E. BABIKER (Sudan)

147 Functional property of complementary blends of soybean and cowpea with malted or unmalted maize
V.A. OBATOLU, A.H. COLE (Nigeria)

155 Ripening control of salt-reduced Manchego-type cheese obtained by brine vacuum-impregnation
M. PAVIA, A.J. TRUJILLO, B. GUAMIS, V. FERRAGUT (Spain)

163 Kinetics of tea infusion. Part 2: the effect of tea-bag material on the rate and temperature dependence of caffeine extraction from black Assam tea
D. JAGANYI, S. MDLETSHE (South Africa)

167 Effect of storage period and temperature on the chemical composition and organoleptic quality of frozen tomato cubes
Z. LISIEWSKA, W. KMIECIK (Poland)

175 Extrusion and iron bioavailability in chickpea (*Cicer arietinum* L.)
F. POLTRONIERI, J.A.G. ARÊAS, C. COLLI (Brazil)

181 Effect of fermentation on protein fractions and in vitro protein digestibility of maize
N.E. YOUSIF, A.H. EL TINAY (Sudan)

185 Composition and nutritional properties of seeds from *Pachira aquatica* Aubl, *Sterculia striata* St Hil et Naud and *Terminalia catappa* Linn
J.T.A. OLIVEIRA, I.M. VASCONCELOS, L.C.N.M. BEZERRA, S.B. SILVEIRA, A.C.O. MONTEIRO, R.A. MOREIRA (Brazil)

193 Crosslinkage of proteins by dehydroascorbic acid and its degradation products
S.E. FAYLE, J.A. GERRARD, L. SIMMONS, S.J. MEADE, E.A. REID, A.C. JOHNSTON (New Zealand)

199 Role of tryptophan residues of lipoxygenase-1 in activity, structure and stability: chemical modification studies with *N*-bromosuccinimide
S. SRINIVASULU, A.G. APPU RAO (India)

205 Isolation and characterization of collagen from rhizostomous jellyfish (*Rhopilema asamushi*)
T. NAGAI (Japan), W. WORAWATTANAMATEEKUL (Thailand), N. SUZUKI, T. NAKAMURA, T. ITO (Japan), K. FUJIKI (Canada), M. NAKAO, T. YANO (Japan)

209 Deactivation of hypervalent meat pigments. Kinetics of reduction of ferrylmyoglobin by nitrite and iodide
M.V. KRÖGER-OHLSEN, L.H. SKIBSTED (Denmark)

215 Physical properties of lipase-catalyzed transesterified blends of palm stearin and anhydrous milk fat
O.M. LAI, H.M. GHAZALI, F. CHO, C.L. CHONG (Malaysia)

221 Enzymatic transesterification of palm stearin: anhydrous milk fat mixtures using 1,3-specific and non-specific lipases
O.M. LAI, H.M. GHAZALI, F. CHO, C.L. CHONG (Malaysia)

227 "Quesucos de Liébana" cheese from cow's milk: biochemical changes during ripening
B. PRIETO, R. URDIALES, I. FRANCO, J.M. FRESNO, J. CARBALLO (Spain)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

235 Minerals and antinutrients in fluted pumpkin (*Telfairia occidentalis Hook f.*)
E.U. AKWAOWO, B.A. NDON, E.U. ETUK (Nigeria)

241 Specific enzyme detection following isoelectric focusing as a complimentary tool for the differentiation of related Gadoid fish species
C. PIÑEIRO, J. BARROS-VELÁZQUEZ, R.I. PÉREZ-MARŤN, J.M. GALLARDO (Spain)

247 A simple and rapid method for estimating the content of solids in industrialized cashew juice
K.D.P. DA SILVA, F.P. COLLARES, J.R.D. FINZER (Brazil)

251 Comparison of methods for determining coumarins in distilled beverages
M.E. FERNÁNDEZ IZQUIERDO, J. QUESADA GRANADOS, M. VILLALÓN MIR, M.C. LÓPEZ MARTINEZ (Spain)

259 Response surface methodology for extraction optimization of pigeon pea protein
I.Y. MIZUBUTI, O. BIONDO JÚNIOR, L.W. DE OLIVEIRA SOUZA, R.S. DOS SANTOS FERREIRA DA SILVA, E.I. IDA (Brazil)

267 Bibliography of analytical, nutritional and clinical methods

273 Book review

I Calendar

Volume 70 Number 3

RAPID COMMUNICATION

275 Total folate in enriched cereal-grain products in the United States following fortification
J.I. RADER, C.M. WEAVER, G. ANGYAL (USA)

GENERAL PAPERS

291 Investigation of characteristic colour stability of powdered orange
J. GVOZDENOVIĆ, J. POPOV-RALJIĆ, M. CURAKOVIĆ (Yugoslavia)

303 The effects of diets, supplemented with either whole persimmon or phenol-free persimmon, on rats fed cholesterol
S. GORINSTEIN (Israel), G.W. KULASEK, E. BARTNIKOWSKA, M. LEONTOWICZ (Poland), M. ZEMSER (Israel), M. MORAWIEC (Poland), S. TRAKHTENBERG (Israel)

309 Influence of the polysaccharides and the nitrogen compounds on foaming properties of sparkling wines
V. MORENO-ARRIBAS, E. PUEYO, F.J. NIETO, P.J. MARTÍN-ÁLVAREZ, M.C. POLO (Spain)

319 Nutritional composition and flavonoid content of edible wild greens and green pies: a potential rich source of antioxidant nutrients in the Mediterranean diet
A. TRICHOPOULOU, E. VASILOPOULOU (Greece), P. HOLLMAN (The Netherlands), CH. CHAMALIDES, E. FOUFA, TR. KALOUDIS (Greece), D. KROMHOUT (The Netherlands), PH. MISKAKI, I. PETROCHILOU, E. POULIMA, K. STAFILAKIS, D. THEOPHILOU (Greece)

325 Ascorbic acid content of commercial fruit juices and its rate of loss upon storage
V. KABASAKALIS, D. SIOPIDOU, E. MOSHATOU (Greece)

329 Effect of tyrosine on tyramine formation during beer fermentation
M. IZQUIERDO-PULIDO, A. MARINÉ-FONT, M.C. VIDAL-CAROU (Spain)

333 Foaming behaviour of liquorice (*Glycyrrhiza glabra*) extract
E. İBANOĞLU, Ş. İBANOĞLU (Turkey)

337 Epimerisation of catechins in green tea infusions
H. WANG, K. HELLIWELL (UK)

345 Biomass nutrient profiles of the microalga *Porphyridium cruentum*
M.M. REBOLLOSO FUENTES, G.G. ACIÉN FERNÁNDEZ, J.A. SÁNCHEZ PÉREZ, J.L. GUIL GUERRERO (Spain)

355 The effects of lactic acid bacteria inoculants on biogenic amines formation in sauerkraut
P. KALAČ, J. ŠPIČKA, M. KŘÍŽEK, T. PELIKÁNOVÁ (Czech Republic)

361 Characterisation of anthocyanins derived from carrot (*Daucus carota*) cell culture
M.S. NARAYAN, L.V. VENKATARAMAN (India)

365 The interaction of tea flavonoids with the NO-system: discrimination between good and bad NO
C.G.M. HEIJNEN, G.R.M.M. HAENEN, S.A. WISEMAN, L.B.M. TIJBURG, A. BAST (The Netherlands)

371 Changes in membrane fatty acid composition of human erythrocytes obtained from dietary margarine users and non-users
N. YILMAZ, A. DEMIRBAŞ, A. ŞAHIN (Turkey)

377 Changes in the volatile components of virgin olive oil during fruit storage in aqueous media
O. KOPRIVNJAK (Croatia), G. PROCIDA, T. ZELINOTTI (Italy)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

385 Stable carbon isotope ratio analysis of Australian orange juices
W.A. SIMPKINS, G. PATEL, M. HARRISON, D. GOLDBERG (Australia)

391 The predictive value of the antioxidant capacity of structurally related flavonoids using the Trolox equivalent antioxidant capacity (TEAC) assay
R. VAN DEN BERG, G.R.M.M. HAENEN, H. VAN DEN BERG, W. VAN DER VIJGH, A. BAST (The Netherlands)

397 Rapid analysis of 6-methoxymellein in carrots by boiling water extraction, solid phase extraction and HPLC
R. SELJÅSEN, G.B. BENGTSSON, G. SKREDE, G. VOGT (Norway)

403 Quantitative determination of carotene stereoisomers in carrot juices and vitamin supplemented (ATBC) drinks
M. MARX, A. SCHIEBER, R. CARLE (Germany)

409 Characterisation of volatile flavour compounds in Roncal cheese extracted by the 'purge and trap' method and analysed by GC–MS
J.M. IZCO, P. TORRE (Spain)

419 Bibliography of analytical, nutritional and clinical methods

RESEARCH LETTER

425 Direct use of methyl tricosanoate as an internal standard and overcoming a potential error in the quantitation of the omega-3 long-chain polyunsaturated fatty acids of marine oils as ethyl esters
A. TIMMINS, E.J. MACPHERSON, R.G. ACKMAN (Canada)

I Calendar

Volume 70 Number 4

RAPID COMMUNICATION

427 Identification and quantitative levels of antibacterial components of some New Zealand honeys
R.J. WESTON, L.K. BROCKLEBANK, Y. LU (New Zealand)

GENERAL PAPERS

437 Antioxidant activity of anthraquinones and anthrone
G.-C. YEN, P.-D. DUH, D.-Y. CHUANG (Taiwan)

443 Surimi gels from striped mullet (*Mugil cephalus*) employing microbial transglutaminase
J.A. RAMÍREZ, R. RODRÍGUEZ-SOSA, O.G. MORALES (Mexico), M. VÁZQUEZ (Spain)

451 Extent of phytate degradation in breads and various foods consumed in Saudi Arabia
H.A. ALMANA (Saudi Arabia)

457 How to improve the enzymatic worty flavour reduction in a cold contact fermentation
P. PERPÈTE, S. COLLIN (Belgium)

463 Free and bound flavour components of Amazonian fruits: 3-glycosidically bound components of cupuacu
R. BOULANGER, J. CROUZET (France)

471 Hydration properties of Na, K, Mg gluconates and gluconate/sucrose mixtures and their possible taste effect
V. AROULMOJI, M. MATHLOUTHI (France), G.G. BIRCH (UK)

483 Effect of aflatoxin B_1 detoxification on the physicochemical properties and quality of ground nut meal
C. DAS, H.N. MISHRA (India)

489 Bioproduction of diosgenin in callus cultures of *Trigonella foenum-graecum* L.
R. ONCINA, J.M. BOTÍA, J.A. DEL RÍO, A. ORTUÑO (Spain)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

493 Determination of nutritionally important starch fractions of some Turkish breads
A.A. TAS, S.N. EL (Turkey)

499 Oxygen permeation through an oil-encapsulating glassy food matrix studied by ESR line broadening using a nitroxyl spin probe
A.B. ANDERSEN, J. RISBO, M.L. ANDERSEN, L.H. SKIBSTED (Denmark)

509 Determination of bromate in bread additives and flours by flow injection analysis
W. KETAI, L. HUITAO, H. JIAN, C. XINGGUO, H. ZHIDE (PR China)

515 Results of analysis of the 1994 Dutch duplicate 24-hour diet samples: fatty acids
R.C. SCHOTHORST, A.A. JEKEL (The Netherlands)

523 Biosensor-based determination of folic acid in fortified food
M. BOSTRÖM CASELUNGHE, J. LINDEBERG (Sweden)

I Papers published in Volume 70

V Calendar

Volume 71 Number 1

RAPID COMMUNICATION

1 Species identification of smoked and gravad fish products by sodium dodecylsulphate polyacrylamide gel electrophoresis, urea isoelectric focusing and native isoelectric focusing: a collaborative study
I. MACKIE, A. CRAIG (UK), M. ETIENNE, M. JÉRÔME, J. FLEURENCE (France), F. JESSEN (Denmark), A. SMELT, A. KRUIJT (The Netherlands), I. MALMHEDEN YMAN, M. FERM (Sweden), I. MARTINEZ (Norway), R. PÉREZ-MARTÍN, C. PIÑEIRO (Spain), H. REHBEIN, R. KÜNDIGER (Germany)

REVIEW

9 Methods for the study of starch retrogradation
A.A. KARIM, M.H. NORZIAH, C.C. SEOW (Malaysia)

GENERAL PAPERS

37 The reaction kinetics for the formation of Strecker aldehydes in low moisture model systems and in plant powders
D. RAINER CREMER, K. EICHNER (Germany)

45 Antioxidant activities of natural phenolic components from *Dalbergia odorifera T. Chen*
W. WANG, X. WENG, D. CHENG (PR China)

51 The effect of high hydrostatic pressure on strawberry flavour compounds
I. ZABETAKIS, A. KOULENTIANOS, E. ORRUÑO, I. BOYES (UK)

57 Improving the quality and oxidative stability of vegetable oil shortening using fermented dairy products and wheat gluten
A.A. AL-NESHAWY, S.M. AL-EID (Saudi Arabia)

61 Characterization of novel antimicrobial compounds from mango (*Mangifera indica* L.) kernel seeds
T. KABUKI, H. NAKAJIMA, M. ARAI, S. UEDA, Y. KUWABARA, S. DOSAKO (Japan)

67 Oxidative stability and lipid composition of macadamia nuts grown in New Zealand
A. KAIJSER, P. DUTTA (Sweden), G. SAVAGE (New Zealand)

71 Storage stability of paralytic shellfish poisoning toxins
W.M. INDRASENA, T.A. GILL (Canada)

79 Chemical composition and antioxidant effect of glycosidically bound volatile compounds from oregano (*Origanum vulgare* L. ssp. *hirtum*)
M. MILOS, J. MASTELIC, I. JERKOVIC (Croatia)

85 Influence of the addition of fruit on the mineral content of yoghurts: nutritional assessment
P.J. SÁNCHEZ-SEGARRA, M. GARCÍA-MARTÍNEZ, M.J. GORDILLO-OTERO, A. DÍAZ-VALVERDE, M.A. AMARO-LOPEZ, R. MORENO-ROJAS (Spain)

91 Antioxidant activity of extracts from roasted wheat germ
U. KRINGS (Germany), Y.S. EL-SAHARTY, B.A. EL-ZEANY (Egypt), B. PABEL, R.G. BERGER (Germany)

97 Distribution of free lipids and their fractions in wheat flour milled streams
P. PRABHASANKAR, M. VIJAYA KUMAR, B.R. LOKESH, P. HARIDAS RAO (India)

105 Refolding the sweet-tasting protein thaumatin II from insoluble inclusion bodies synthesised in *Escherichia coli*
S. DANIELL, K.H. MELLITS (UK), I. FAUS (Spain), I. CONNERTON (UK)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

111 Simultaneous determination of tenuazonic and cyclopiazonic acids in tomato products
S. DA MOTTA, L.M. VALENTE SOARES (Brazil)

117 Determination of lead in cookies by electrothermal atomic absorption spectrometry with various chemical modifiers
O. ACAR, Z. KILIÇ, A. REHBER TÜRKER (Turkey)

123 Two sensitive fluorescence methods for the determination of cobaltous in food and hair samples
Q. MA, Q.-E. CAO, Y. ZHAO, S. WU, Z. HU, Q. XU (PR China)

129 Extraction procedures for the liquid chromatographic determination of thiamin, riboflavin and vitamin B_6 in foodstuffs
S. NDAW, M. BERGAENTZLÉ, D. AOUDÉ-WERNER, C. HASSELMANN (France)

139 Determination of nickel and cobalt in refined beet sugar by adsorptive cathodic stripping voltammetry without sample pretreatment
D. SANCHO, L. DEBÁN, I. CAMPOS, R. PARDO, M. VEGA (Spain)

147 Bibliography of analytical, nutritional and clinical methods

155 Book Review

I Calendar

Volume 71 Number 2

GENERAL PAPERS

157 Influence of altered solvent environment on the functionality of pigeonpea (*Cajanus cajan*) and cowpea (*Vigna unguiculata*) protein isolates
M.A. MWASARU, K. MUHAMMAD, J. BAKAR, Y.B. CHE MAN (Malaysia)

167 Quality attributes of Bearss Seedless lime (*Citrus latifolia Tan*) juice during storage
H.M.S. ZIENA (Egypt)

173 Physical and textural properties of an experimental table margarine prepared from lipase-catalysed transesterified palm stearin: palm kernel olein mixture during storage
O.M. LAIA, H.M. GHAZALIA, F. CHO, C.L. CHONG (Malaysia)

181 Plants as a natural source of concentrated mineral nutritional supplements
M.P. ELLESS, M.J. BLAYLOCK, J.W. HUANG, C.D. GUSSMAN (USA)

189 Red wine aging in oak barrels: evolution of the monosaccharides content
M. DEL ALAMO, J.L. BERNAL, M.J. DEL NOZAL, C. GÓMEZ-CORDOVÉS (Spain)

195 Chemical composition of acerola fruit (*Malpighia punicifolia* L.) at three stages of maturity
A.L. VENDRAMINI, L.C. TRUGO (Brazil)

199 Kinetic studies of degradation of saffron carotenoids encapsulated in amorphous polymer matrices
K. SELIM, M. TSIMIDOU, C.G. BILIADERIS (Greece)

207 Comparative catalytic activity of two plant proteinases upon caprine caseins in solution
S.V. SILVA, F.X. MALCATA (Portugal)

215 Effect of temperature treatment on the chemical composition of pounded white yam during storage
S.E. OMONIGHO, M.J. IKENEBOMEH (Nigeria)

221 Purification and characterization of sago starch-degrading glucoamylase from *Acremonium* sp. endophytic fungus
Y. MARLIDA (Indonesia), N. SAARI, Z. HASSAN, S. RADU, J. BAKAR (Malaysia)

229 Comparison of antioxidative and synergistic effects of rosemary extract with α-tocopherol, ascorbyl palmitate and citric acid in sunflower oil
A.R. HRAŠ, M. HADOLIN, Ž. KNEZ, D. BAUMAN (Slovenia)

235 The contribution of catalase and other natural products to the antibacterial activity of honey: a review
R.J. WESTON (New Zealand)

241 Purification of hydroperoxide lyase from pea seeds
A.R. HORNOSTAJ, D.S. ROBINSON (UK)

249 Antioxidant properties of fermented soybean broth
J.-H. YANG, J.-L. MAU, P.-T. KO, L.-C. HUANG (Taiwan)

255 The Maillard reaction during the ripening of Manchego cheese
N. CORZO, M. VILLAMIEL, M. ARIAS, S. JIMÉNEZ-PÉREZ, F.J. MORALES (Spain)

259 Biogenic amine production in Feta cheese
K. VALSAMAKI, A. MICHAELIDOU, A. POLYCHRONIADOU (Greece)

267 Chemical, microbiological and sensory evaluation of Atlantic herring (*Clupea harengus*) stored in ice, modified atmosphere and vacuum pack
F. ÖZOGUL, K.D.A. TAYLOR, P. QUANTICK, Y. ÖZOGUL (UK)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

275 Purification of used frying oil by supercritical carbon dioxide extraction
J. YOON, B.-S. HAN, Y.-C. KANG, K.H. KIM, M.Y. JUNG, Y.A. KWON (South Korea)

281 Phenolic profile in the evaluation of commercial quince jellies authenticity
B.M. SILVA, P.B. ANDRADE, P. VALENTÃO, G.C. MENDES, R.M. SEABRA, M.A. FERREIRA (Portugal)

287 Extraction and determination of capsaicinoids in fruit of hot pepper *Capsicum annuum* L. by spectrophotometry and high-performance liquid chromatography
I. PERUCKA, W. OLESZEK (Poland)

293 Erratum

295 Bibliography of analytical, nutritional and clinical methods

Volume 71 Number 3

Special Issue: Interaction of Food Matrix with Small Ligands Influencing Flavour and Texture

FOREWORD

299 Interaction of food matrix with small ligands influencing flavour and texture
E. GUICHARD (France)

GENERAL PAPERS

301 Interactions between β-lactoglobulin and flavour compounds
E. GUICHARD (France), S. LANGOURIEUX (Switzerland)

309 An empirical model to predict the headspace concentration of volatile compounds above solutions containing sucrose
E.N. FRIEL, R.S.T. LINFORTH, A.J. TAYLOR (UK)

319 Comparison of methods of analysis of time-intensity data: application to Scotch malt whisky
J.R. PIGGOTT, E.A. HUNTER, L. MARGOMENOU (UK)

327 Atmospheric pressure chemical ionisation mass spectrometry for in vivo analysis of volatile flavour release
A.J. TAYLOR, R.S.T. LINFORTH (UK), B.A. HARVEY, A. BLAKE (Switzerland)

339 Influence of mastication and saliva on aroma release in a model mouth system
S.M. VAN RUTH (Ireland), J.P. ROOZEN (The Netherlands)

347 Influence of mastication on the concentrations of aroma volatiles — some aspects of flavour release and flavour perception
A. BUETTNER, P. SCHIEBERLE (Germany)

355 Flavour release of aldehydes and diacetyl in oil/water systems
A.-M. HAAHR, W.L.P. BREDIE, L.H. STAHNKE, B. JENSEN, H.H.F. REFSGAARD (Denmark)

363 Dynamic analyses of sensory and microstructural properties of cream cheese
K. WENDIN, M. LANGTON, L. CAOUS, G. HALL (Sweden)

379 Influence of beer ethanol content on the wort flavour perception
P. PERPÈTE, S. COLLIN (Belgium)

387 Use of inverse gas chromatography with humidity control of the carrier gas to characterise aroma–starch interactions
A. BOUTBOUL, P. GIAMPAOLI, A. FEIGENBAUM, V. DUCRUET (France)

393 Relationships between temporal release of aroma compounds in a model mouth system and their physico-chemical characteristics
S.M. VAN RUTH, C.H. O'CONNOR, C.M. DELAHUNTY (Ireland)

401 Interaction properties of β-lactoglobulin and benzaldehyde and effect on foaming properties of β-lactoglobulin
I. MARIN, P. RELKIN (France)

407 Relationships between the volatile compounds evaluated by solid phase microextraction and the thermal treatment of tomato juice: optimization of the blanching parameters
M. SERVILI, R. SELVAGGINI, A. TATICCHI, A.L. BEGLIOMINI, G. MONTEDORO (Italy)

I Calendar

Volume 71 Number 4

GENERAL PAPERS

417 Modification of vitamins B_1 and B_2 by culinary processes: traditional systems and microwaves
M.T. ORZÁEZ VILLANUEVA, A. DÍAZ MARQUINA, E. FRANCO VARGAS, G. BLÁZQUEZ ABELLÁN (Spain)

423 Trace elements in Australian orange juice and other products
W.A. SIMPKINS, H. LOUIE, M. WU, M. HARRISON, D. GOLDBERG (Australia)

435 Calcium, zinc and phytate interrelationships in some foods of major consumption in Nigeria
E.I. ADEYEYE, L.A. AROGUNDADE, E.T. AKINTAYO, O.A. AISIDA, P.A. ALAO (Nigeria)

443 Evaluation of conventional and "organic" baby food brands for eight organochlorine and five botanical pesticides
V.K. MOORE, M.E. ZABIK, M.J. ZABIK (USA)

449 Proteolytic activities of some milk clotting enzymes on ovine casein
A.J. TRUJILLO, B. GUAMIS, J. LAENCINA, M.B. LÓPEZ (Spain)

459 Kinetics of fluorescence formation in whole milk powders during oxidation
J.-H. LIANG (Taiwan)

465 Acerola's pectin methylesterase: studies of heat inactivation
S.A. DE ASSIS, D.C. LIMA, O.M.M. DE FARIA OLIVEIRA (Brazil)

469 Transformations of ascorbigen in vivo into ascorbigen acid and 1-deoxy-1-(indol-3-yl)ketoses
M.I. REZNIKOVA, A.M. KOROLEV, D.A. BODYAGIN, M.N. PREOBRAZHENSKAYA (Russia)

475 Nutritional evaluation of some subtropical red and green seaweeds
Part I — proximate composition, amino acid profiles and some physico-chemical properties
K.H. WONG, P.C.K. CHEUNG (Hong Kong)

483 Effect of skin contact on the antioxidant phenolics in white wine
J.J. DARIAS-MARTÍN, O. RODRÍGUEZ, E. DÍAZ, R.M. LAMUELA-RAVENTÓS (Spain)

489 Antioxidant activity of compounds isolated from *Salvia plebeia*
X.C. WENG, W. WANG (PR China)

495 Amino acid profile in the ripening of Grana Padano cheese: a NMR study
S. DE ANGELIS CURTIS, R. CURINI, M. DELFINI, E. BROSIO, F. D'ASCENZO, B. BOCCA (Italy)

503 The content and nutritional significance of minerals on fish flesh in the presence and absence of bone
I. MARTÍNEZ-VALVERDE, M. JESÚS PERIAGO, M. SANTAELLA, G. ROS (Spain)

511 Amylose-lipid complex formation during cooking of rice flour
K. KAUR, N. SINGH (India)

519 Oxygen consumption by wine lees: impact on lees integrity during wine ageing
J.-M. SALMON, C. FORNAIRON-BONNEFOND, J.-P. MAZAURIC, M. MOUTOUNET (France)

ANALYTICAL, NUTRITIONAL AND CLINICAL METHODS SECTION

529 Methylmercury and inorganic mercury determination in fish by cold vapour generation atomic absorption spectrometry
F. UBILLÚS (Peru), A. ALEGRÍA, R. BARBERÁ, R. FARRÉ, M.J. LAGARDA (Spain)

535 Simultaneous HPLC analysis of fat-soluble vitamins in selected animal products after small-scale extraction
P. SALO-VÄÄNÄNEN, V. OLLILAINEN, P. MATTILA, K. LEHIKOINEN, E. SALMELA-MÖLSÄ, V. PIIRONEN (Finland)

545 Folate assay of foods by traditional and tri-enzyme treatments using cryoprotected *Lactobacillus casei*
A.K. SHRESTHA, J. ARCOT, J. PATERSON (Australia)

553 Electrochemical sensor and biosensor for polyphenols detection in olive oils
C. CAPANNESI, I. PALCHETTI, M. MASCINI, A. PARENTI (Italy)

563 Evaluation of turbidity: correlation between Kerstez turbidimeter and nephelometric turbidimeter
M. COLLADO-FERNÁNDEZ, M.L. GONZÁLEZ-SANJOSÉ, R. PINO-NAVARRO (Spain)

567 Bibliography of analytical, nutritional and clinical methods

I Contents of Volumes 68–71

XVII Calendar